INFORMATION LETTER

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Monosodium Glutamate in Canned Vegetables

The N.C.A. has proposed to the Food and Drug Administration that if the definitions and standards of identity for canned vegetables are to be amended so as to permit the use of monosodium glutamate as an optional ingredient, only one labeling term be authorized.

The N.C.A. statement was filed with FDA this week in connection with the proposal by manufacturers of monosodium glutamate, which was published in the *Federal Register* of August 28 (see INFORMATION LETTER of September 4, page 281).

Following is the text of the N.C.A. letter to the FDA:

With respect to the "Notice of Proposed Rule Making" concerning labeling terminology for products to which monosodium glutamate has been added, as outlined in the *Federal Register* of August 28, 1954, the Labeling Committee of the National Canners Association wishes to suggest that if the definitions and standards of identity for canned vegetables are amended so as to permit the use of monosodium glutamate as an optional ingredient, only one term should be used. It is the recommendation of the Labeling Committee that the term "Monosodium Glutamate Added" be the term selected.

The reason for this suggestion is that the Board of Directors of the National Canners Association has on two different occasions given official approval to the activities of the National Canners Association Labeling Committee in its efforts to bring about increased standardization of descriptive labeling terms as a service to the present-day consumer. Under modern conditions of food merchandising which include a very high percentage of self-serve buying, it is the opinion of the National Canners Association Labeling Committee that indiscriminate use of two or more terms, all of which have the same meaning, is an unnecessary and undesirable burden on the consumer who is necessarily obliged to read labels in the process of self-service purchasing of canned foods.

The Vegetable Situation

Since consumer income is expected to be relatively close to that of 1954, domestic demand for both commercial fresh and processed vegetables in 1955 probably will continue about as in the present year, according to a report by the Agricultural Marketing Service of USDA on *The Vegetable Situation*.

The total 1954 pack of commercially processed vegetables will be smaller than that of last year, according to the USDA report. Output of the major vegetables for processing is expected to total moderately lower than in 1953. Through September 1, indicated production of the nine important processing vegetables was 13 percent smaller than a year earlier. Last year, output of these items accounted for over 90 percent of the total production of vegetables for commercial processing.

Demand for commercially canned vegetables is expected to continue relatively strong through next year. At least until the 1955 packs start moving to market in volume next summer, total supplies are expected to be somewhat smaller than a year earlier. The latest available data indicate that carryover stocks from the 1953 packs

(Please turn to page 306)

SBA Acts To Qualify More Canners as 'Small Business'

The Small Business Administration has amplified its definition of small business so as to enable more seasonal canners to compete for government contracts which are reserved for small business.

The SBA has ruled that in averaging employment for a year in determining whether they employ fewer than 500 employees, so as to qualify as small business, canners need not necessarily count the total number of employees reported under the OASI program.

The ruling was made in response to an inquiry by a canner who pointed out that when employee turnover is high, the number of employees re-

(Please turn to page 304)

Standard of Identity for Tomato Catsup

Announcement was published in the *Federal Register* of September 28 that an amendment to the definition and standard of identity for catsup to permit the use of corn syrup or dried corn syrup as an optional ingredient will become effective October 9.

This is the first amendment of a food standard accomplished by means of the simplified procedure provided by the Hale bill which became law last March.

The N.C.A. filed with the Food and Drug Administration a proposal to amend the catsup standard to permit the use of corn syrup or dried corn syrup solids. As prescribed by the Hale amendment for any such proposal, the original proposal was published in the *Federal Register* of May 11, showing reasonable grounds. At that time a period of 30 days was afforded all interested persons to express their views either orally or in writing regarding the proposed amendment.

After consideration by the FDA of the N.C.A. proposal and all views and information presented in relation thereto, the form of order to amend the catsup standard was published by the FDA in the *Federal Register* of August 10 (see INFORMATION LETTER of August 14, page 271). This varied from the original N.C.A. proposal in that it specified a limitation on the level of use of corn syrup. Under terms of the order, adversely affected persons were afforded an opportunity to object within 30 days. No objection was filed. The amendments to the standard therefore will become effective October 9.

Under terms of the amendment to the standard, corn syrup or dried corn syrup may be used in such quantities that the weight of corn syrup or dried corn syrup or both is not more than one-third of the weight of all of the sweetening ingredients. Corn syrup is defined as refined corn syrup, the solids of which contain not less than

(Please turn to page 304)

FDA Standards for Catsup

(Concluded from page 303)

40 percent by weight of reducing sugars calculated as anhydrous dextrose. No change has been made in the labeling requirements.

Following is the text of the amendment:

1. In § 53.10 *Catsup, ketchup, catchup; identity; label statement of optional ingredients* paragraph (a) is amended by changing the sentence "It is concentrated, and is seasoned with sugar or a mixture of sugar and dextrose (refined corn sugar), salt, a vinegar or vinegars, spices or flavorings or both, and onions or garlic or both" to read as follows: "It is concentrated and seasoned with salt, a vinegar or vinegars, spices or flavorings or both, and onions or garlic or both and is sweetened with sugar or a mixture of sugar and dextrose or a mixture of sugar (or sugar and dextrose) with corn sirup or dried corn sirup or both, in such quantity that the weight of the solids of the corn sirup or dried corn sirup or both is not more than one-third of the weight of the solids of such mixture."

2. Section 53.10 is further amended by renumbering paragraph (b) as (c) and adding the following new paragraph (b):

(b) For the purposes of this section, the term "corn sirup" means refined corn sirup (including dried corn sirup) the solids of which contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose.

Shipments of Metal Cans

Shipments of metal cans for fruits and vegetables declined sharply in July, with the result that total shipments for the first seven months of 1954 are about 5 percent below the volume shipped during the same period of 1953, on the basis of a report by the Bureau of the Census, U. S. Department of Commerce.

Measured in terms of short tons of steel, July shipments of cans for fruit and vegetable products totaled 148,231 tons, compared with 194,836 tons during July of last year.

Shipments of cans for fish and sea food were about 4 percent below shipments during the first seven months last year. Shipments of cans for meat and poultry were up about 5½ percent.

	Jan. through July 1953	1954
	(short tons of steel)	
Fruit and vegetable (including juice)	620,607	587,619
Fish and sea food	61,818	59,566
Meat (including poultry)	70,746	81,711

Shipments of Glass Containers

Shipments of glass containers for food during the first seven months of 1954 exceeded the volume shipped during the same period of 1953, on the basis of reports by the Bureau of the Census, U. S. Department of Commerce.

Shipments of wide-mouth food containers were up about 9 percent over the same period last year and shipments of narrow-neck food containers were up about 4½ percent.

	Jan. through July 1953	1954
	(thousands of gross)	
Wide-mouth food (including fruit jars and jelly glasses)	17,796	19,412
Narrow-neck food	7,097	7,420

Forthcoming Meetings

October 10-13—National Association of Food Chains, Annual Convention, Waldorf-Astoria Hotel, New York City

October 21-23—Florida Canners Association, 23rd Annual Meeting, Hollywood Beach Hotel, Hollywood

October 27—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago

November 1—Association of Pacific Fisheries, Annual Convention, Seattle Golf Club, Seattle

November 1-2—Iowa-Nebraska Canners Association, 53rd Annual Meeting, Hotel Fort Des Moines, Des Moines

November 3-5—Association of Food Industry Sanitarians, Annual Meeting and Conference, Hotel Statler, Los Angeles

November 4—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

November 4-5—Ozark Canners Association, Fall Meeting, Colonial Hotel, Springfield, Mo.

November 8-9—Wisconsin Canners Association, 50th Annual Convention, Schroeder Hotel, Milwaukee

November 8-10—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria, New York City

November 17-19—Indiana Canners Association, French Lick Springs Hotel, French Lick

November 22-23—Pennsylvania Canners Association, 40th Annual Convention, Penn Harris Hotel, Harrisburg

December 2-3—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

December 2-3—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore, Md.

December 2-3—Georgia Canners Association, Annual Meeting, DeSoto Hotel, Savannah

December 3—Maine Sardine Packers Association, Annual Meeting, Penobscot Exchange Hotel, Bangor

December 7—Minnesota Canners Association, 48th Annual Convention, Hotel Radisson, Minneapolis

December 7—Maine Canners Association, Annual Meeting

December 9-10—New York State Canners and Freezers Association, 69th Annual Convention, Hotel Statler, Buffalo

December 16-17—Ohio Canners Association, 47th Annual Convention, Neil House, Columbus

January 9-13—Super Market Institute, Midyear Meeting, Boca Raton Club, Boca Raton, Fla.

USDA to Study Milk Marketing

A fact-finding study of federal, state, and municipal regulations dealing with the marketing of milk is to be made by the Agricutural Marketing Service of USDA.

The study is being undertaken, USDA said, because many persons have expressed the belief that efforts to increase the consumption of milk are being handicapped by various restrictive laws, regulations, and ordinances.

The work is designed to yield an objective description and analysis of these measures, and the extent to which they do serve as barriers to the movement, merchandising, pricing, and consumption of milk.

USDA said the study will deal principally with sanitary and economic regulations. These include measures having to do with milk quality, and pricing regulations by state and federal agencies including regulations which establish milk marketing areas and boundaries. Attention will be given also to interstate trucking and other transportation.

Definition of Small Business

(Concluded from page 303)

ported under the OASI program would exceed the actual number of jobs.

The SBA has determined that "the number of employees to be reported actually refers to the number of jobs filled, and it is not the intent to penalize any firm because of rapid turnover resulting from transient labor."

The SBA previously had announced that "all suppliers of seasonal pack canned fruits and vegetables will henceforth be deemed small business concerns provided the concern, including affiliates, employs fewer than 500 employees, and the number of persons employed shall be the average quarterly employment of that concern, including affiliates for the four quarters next preceding the quarter in which the concern's bid is submitted."

In response to an inquiry by N.C.A. with respect to cooperatives or other firms engaged in operations other than canning, such as the packing of fresh fruits, the SBA has referred to its previous announcement to the effect that in computing average employment the concern must count all employees, including those in affiliates.

The SBA said that any firm having a question as to its eligibility for classification as small business may submit its questions to the SBA Legal Division.

Canning Industry Featured in Ohio Scientific Bulletin

A special article on canning, entitled "Peak of the Season," is featured in the September issue of *Science and Appliance*, a monthly bulletin issued by the Research Foundation of Ohio State University. The importance of canning, its great contribution to public well-being and the scientific basis of its operations are stressed, through comments on its size, geographic spread, diversity, history and the inventions and innovations that have characterized its progress. The authors were assisted by the Information Division of N.C.A. and obtained much of their material from the publication, *The Canning Industry*.

Science and Appliance and its similar predecessor, *Research and Invention*, have been published continuously for 18 years. It has a controlled circulation of 2,500 to 3,000 to a select list of industrial concerns, governmental units, and some civic groups and associations interested in conservation, engineering research and development. A fairly large proportion of its mailing list is of Ohio addresses, but copies go also to many other states and to a number of foreign countries such as Great Britain, Australia, Argentina, and Brazil.

Redbook Magazine

A special section of the October issue of *Redbook* magazine features the "Time-Saver Cookbook" by Ruth Fairchild Pomeroy, homemaking editor. Keyed to the young adult homemaker, the cookbook is attractively illustrated with color photographs and drawings. The recipes and menus use canned and packaged foods as basic ingredients. Each recipe has a "time table" giving the minutes for preparation.

An introductory page carries a photograph of a heaping market basket filled with canned and packaged foods. Accompanying is this statement by Mrs. Pomeroy: "This heaping market basket represents more than an array of family meals. In every one of these cans, packages and jars of partially prepared foods there's a hidden premium: it's time saved. Still, modern foods for quick meals can have the individual touches we all cherish. You'll find pictures and directions in these pages of *Redbook's* timed and tested recipes."

The cookbook includes 12 pages and features 74 recipes, each of which can be prepared in 15 minutes or less. Canned foods are included in the ingredients of many of the recipes and menus. In all, canned foods are used 51 times in the section.

In recent months the editorial format of *Redbook* has been changed to appeal to readers between the ages of 18 and 35 years, and is described as "The Magazine for Young Adults." Circulation is over 2,000,000.

True Story Magazine

Esther Foley, home service director of *True Story* magazine, has an article entitled "Four Pineapple-Rich Desserts" in the October issue.

About the recipes using canned pineapple Miss Foley says, "These desserts are elaborate variations of the very popular icebox cake that developed with the first good refrigerator. As refrigerators became more elaborate, so did the icebox cake, for no other dessert so convincingly says: 'This is a celebration!' Try one of these concoctions, featuring cookies, whipped cream, and pineapple."

A full page in color shows the desserts attractively prepared for serving.

Better Living

Four sandwich recipes using canned foods are featured in the column story, "Sandwiches Supreme," appearing in the October issue of *Better Living* magazine.

"Everybody loves a sandwich, whether it's tucked into a picnic basket or served hot from the oven," begins the story. Canned foods used are ripe olives, luncheon meat, crab meat, and tuna.

Canned foods also are used in several recipes in the columns headed "Poultry Specials," "Vegetable Savvy," and "Macaroni Dishes."

Better Living is distributed by the Super Market Institute, and through supermarkets throughout the country.

Sweden Liberalizes Trade

Sweden was to liberalize its dollar trade, effective October 1, by removing import license requirements from a number of commodities which have been subject to tight licensing and foreign exchange control. The foods on this free list include canned fish, canned fruits, and juices.

Philippine Trade Agreement

Open hearings on possible changes in the 1946 trade agreement between the United States and the Philippine Republic will begin in Washington November 1.

Applications for oral presentation of views and information, as well as written briefs or statements, must be presented to the U. S. delegation by October 22.

All aspects of the trade agreement will be up for consideration, but the State Department announcement mentioned specifically tariff, preferences, commodity quotas and their allocations, exchange rates and controls, treatment of Americans in the development of Philippine natural resources, and nondiscrimination and termination of the agreement.

France Eases Taxes on Foods

France has provided for fixed-rate deductions from the "value added" tax levied on various preserved foods, according to *Foreign Commerce Weekly*, official publication of the U. S. Department of Commerce.

Deductions from the value added tax applicable to certain preserved foods are allowed to avoid double taxation on agricultural or fishery products incorporated in the preserved products. Products to which these deductions apply and rates of rebate, effective July 1, are:

Ex 164, Fish, prepared or preserved, put up in tins, glasses, jars, or hermetically sealed containers, except salmonidae and tuna: 15 percent.

Ex 164, Prepared or preserved tuna, put up in tins, glasses, jars, or hermetically sealed containers: 25 percent.

Ex 190 A, Tomatoes and tomato sauces containing 7 percent and more of dry extract, sauerkraut, green peas, green beans, carrots, and vegetable macedoines, preserved without vinegar, even seasoned or cooked, without fish or meat, put up in tins, glasses, jars, or hermetically sealed containers; and spinach, celery, artichokes, salsify, and lettuce hearts preserved in natural state: 20 percent.

Ex 190 A, Mushrooms and asparagus preserved without vinegar, even seasoned or cooked, without meat or fish, put up in tins, glasses, jars, or hermetically sealed containers: 30 percent.

Ex 190 B, Tomatoes and sauerkraut preserved without vinegar, even seasoned or cooked, without fish or meat, put up in casks, vats, etc., having a gross weight of more than 22 pounds: 20 percent.

Ex 191 B and C, Preserved fruit, whole, in quarters or in pieces, without alcohol, without sugar or sirup, or without alcohol but in a sugared liquid—"fruits in syrup": 25 percent.

Ex 193, Fruit stews, "purees," and pastes without sugar or honey: 25 percent.

Ex 194, Jams, fruit jellies, marmalades, "compotes," stews, "purees," and pulps, sweetened: 25 percent.

Stocks of Apple Products

Reports on canners' stocks and shipments of canned apples and canned applesauce have been issued by the N.C.A. Division of Statistics, and detailed reports covering September 1 stocks have been mailed to all canners packing these items.

Canned Apple Stocks and Shipments

	1953-54	1954-55
	(*basis 6/10*)	
Carryover, Aug. 1	178,495	147,390
Pack to Sept. 1	2,977	66,771
Supply	181,472	214,161
Stocks, Sept. 1	105,735	141,099
Shipments during Aug.	75,737	72,462

Applesauce Stocks and Shipments

	1953-54	1954-55
	(*actual cases*)	
Carryover, Aug. 1	178,804	540,618
Pack to Sept. 1	900,995	1,039,187
Supply	1,079,799	1,579,805
Stocks, Sept. 1	655,069	1,043,505
Shipments during Aug.	424,730	536,300

The Vegetable Situation

(Concluded from page 303)

will be moderately higher than those of last year. Civilian per capita consumption of canned vegetables in 1954-55 will be maintained close to the 1953-54 rates.

For a number of canned vegetables, competition from frozen vegetables is expected to continue at least as strong as that of a year earlier. But the total volume of frozen vegetables to be taken by consumers will continue to be very small relative to canned vegetables. In the past few years, civilians have consumed about 8 pounds of canned product to one pound of the frozen.

Pack data for 1954 are currently available for only two canned vegetables. The output of asparagus is 24 percent larger than in 1953, but that of canned peas is down by 15 percent. For the other canned vegetables, production prospects indicate that snap beans is the only important item for which the 1954 canned pack may be larger than in 1953. Although the total output of canned whole tomatoes and tomato products will be somewhat smaller than last year, one or more of the tomato items may be about the same or even larger.

Total stocks of canned vegetables as of recent dates were up moderately from a year earlier. In general, the increase was in inventories held by packers; distributors' stocks were down a little from a year ago.

Consumer demand for frozen vegetables in 1955 is expected to be maintained at a high rate. Civilian consumption of these processed foods probably will continue at or close to the current record rate per person.

Present expectations are that the 1954 frozen vegetable pack may not exceed the record level reached last year. However, stocks of frozen vegetables in cold storage at the beginning of the current marketing year were somewhat larger than a year earlier. Thus, even if production is a little lower than in 1953, supplies during the 1954-55 marketing year are likely to be large enough to maintain civilian consumption per person close to or even a little above this year's record rate.

Holdings of frozen vegetables in cold storage on September 1 totaled over 604 million pounds, up 5 percent from a year earlier and the largest on record for that date. Among the major items, lima beans, snap beans, brussels sprouts, and sweet corn were the only ones for which holdings were larger than a year ago. Stocks of sweet corn were almost twice the relatively low holdings on September 1, 1953, and may be a little heavier than necessary for operating purposes even though the trend in the per capita consumption is expected to continue upward.

Civilian Per Capita Consumption of Commercially Produced Vegetables, United States, 1937-53

Year	Fresh Equivalent: Total fresh and processed	Fresh Equivalent: Fresh[a]	Fresh Equivalent: Processed[b] Total	Fresh Equivalent: Processed[b] Canned	Fresh Equivalent: Processed[b] Frozen	As Percentage of Annual Total: Fresh	As Percentage of Annual Total: Processed Total	As Percentage of Annual Total: Processed Canned	As Percentage of Annual Total: Processed Frozen
	(*pounds*)	(*pounds*)	(*pounds*)	(*pounds*)	(*pounds*)	(*percent*)	(*percent*)	(*percent*)	(*percent*)
1937	164.9	111.0	53.9	52.9	1.0	67.3	32.7	32.1	.6
1938	171.5	114.3	57.2	56.3	.9	66.7	33.3	32.8	.5
1939	175.8	117.2	58.6	57.4	1.2	66.7	33.3	32.6	.7
1940	180.7	117.4	63.3	61.9	1.4	65.0	35.0	34.2	.8
1941	182.1	114.4	67.7	66.0	1.7	62.8	37.2	36.3	.9
1942	193.8	119.6	74.2	71.7	2.5	61.7	38.3	37.0	1.3
1943	185.2	116.1	69.1	67.5	1.6	62.7	37.3	36.4	.9
1944	197.9	127.1	70.8	67.0	3.8	64.2	35.8	33.9	1.9
1945	225.0	138.5	86.5	82.2	4.3	61.6	38.4	36.5	1.9
1946	229.4	136.8	92.6	88.0	4.6	59.6	40.4	38.4	2.0
1947	208.8	126.3	82.5	76.4	6.1	60.5	39.5	36.6	2.9
1948	203.7	128.3	75.4	68.4	7.0	63.0	37.0	33.6	3.4
1949	198.1	121.9	76.2	69.4	6.8	61.5	38.5	35.1	3.4
1950	206.0	122.9	83.1	75.7	7.4	59.7	40.3	36.7	3.6
1951	206.1	119.1	87.0	77.8	9.2	57.8	42.2	37.7	4.5
1952	206.9	120.2	86.7	75.2	11.5	58.1	41.9	36.3	5.6
1953	208.6	119.3	89.3	77.2	12.1	57.2	42.8	37.0	5.8

[a] Excluding melons. [b] Data include pickles and sauerkraut in bulk and excludes canned potatoes, canned sweet potatoes, and quantities consumed in commercially produced soups and baby foods.

TABLE OF CONTENTS

PAGE

Foreign Trade

Sweden liberalizes trade 305
Philippine trade agreement 305
France eases taxes on foods 305

Marketing

USDA to study milk marketing .. 304

Meetings

Forthcoming meetings 304

Procurement

SBA acts to qualify more canners as "small business" 303

Publicity

Canning industry featured in Ohio scientific bulletin 305

PAGE

Redbook magazine 305
True Story magazine 305
Better Living 305

Standards

Standard of identity for tomato catsup 303
Monosodium glutamate in canned vegetables 303

Statistics

The vegetable situation 303
Stocks of apple products 306

Supplies

Shipments of metal cans 304
Shipments of glass containers ... 304